

## Lunch Menu



*Available Monday to Friday*

<b>Soup of the Day</b> (GF)		<b>\$11.50</b>
<i>Served with toasted sourdough bread</i>		
<b>Flowerpot Bread</b> (V)		<b>\$7.50</b>
<i>Homemade bread served hot with butter, La Grue olive oil &amp; balsamic</i>		
<b>Trio of Oysters</b> (GF)	1/2 dozen	<b>\$18.00</b>
<i>Kilpatrick, Natural &amp; Nam Jihm</i>	1 dozen	<b>\$34.00</b>
<b>Risotto</b> (GF) (V)		<b>\$15.50</b>
<i>Wild mushroom, green pea finished with truffle oil</i>		
<b>Smoked Spice Chicken Salad</b>		<b>\$15.50</b>
<i>Served with a roquette shallot &amp; red currant salad finished with tzatziki</i>		
<b>Calamari Salad</b>		<b>\$15.50</b>
<i>Fried calamari pieces with a roquette salad, balsamic glaze finished with a preserved lemon yoghurt</i>		
<b>Twice cooked Pork Belly</b>		<b>\$15.50</b>
<i>With a roquette shallot &amp; red currant salad finished with an Asian Style dressing</i>		
<b>Cheese Platter</b>		<b>\$15.50</b>
<i>Selection of 3 cheeses, dried fruits, mixed nuts &amp; lavosh</i>		
<b>Tasting Plate</b>		<b>\$34.00</b>
<i>A selection of Yarra Valley &amp; Australian produce, homemade items, dips, condiments with ciabatta &amp; lavosh</i>		

(GF) = Gluten Free (V) = Vegetarian